

THE WHITEBRIDGE HOTEL

EVENING

STARTERS

Homemade Soup of the Day £6.95 (*vg, gf & v available*)
Served with bread and butter.

Cullen Skink £10.95

A traditional highland favourite! Smoked Haddock, potato, leek and onion, finished with cream and freshly chopped parsley. Served with warm crusty bread and butter

Chicken Liver Pate £8.95

Served with Red Onion Chutney, dressed leaves and toasted Sourdough

Tomatin Haggis Tower £9.50 (*v available*)

Award winning Macsween Haggis and Golden potato scones, layered and finished with a Tomatin Whisky cream and pickled shallots.

Chicken Caesar Salad £9.25 (*gf available*)

Pan seared chicken breast, Baby Gem lettuce, homemade croutons, White Anchovies, dressed with a Caesar dressing and shaved parmesan

MAINS

10oz Shaw's Fine Meats Sirloin Steak (*gf*) £33.00

Dry aged for a minimum of 35 days for superior quality and flavour, grilled to your liking and served with a flatcap mushroom, roast Banana Shallot and Cherry Tomatoes on the vine.

Choose from skin on fries or creamy mash potato and a sauce from our sauce menu

2 x 10oz Steaks and 2 x 175ml Wine Deal (Romanian Pinot Noir or NZ Albarino) £65.00

Highland Chicken £19.50

Free Range Chicken Breast stuffed with Macsween Haggis and wrapped in streaky bacon, creamy mash with Tomatin Whisky cream sauce and Greens

Highland West Coast Sea Trout £22.00

Pan fried fillet of Sea Trout, creamy crayfish risotto with buttered Greens

Cauliflower Steak £17.95 (*vg*)

Roasted Harissa spiced Cauliflower Steak, served with a Butternut Squash and Chilli Salsa, Cauliflower puree and crispy Cauliflower leaves

Wild Mushrooms Risotto £16.95 (*v, vg available*)

Sauteed wild and chestnut mushrooms in a creamy white wine, thyme and Italian Hard Cheese infused risotto with fresh rocket salad dressed with a citrus vinaigrette

v: vegetarian vg: vegan gf: gluten free df: dairy free



THE WHITEBRIDGE HOTEL

EVENING

PUB CLASSICS

Chicken, Ham Hock & Leek Pie £19.50

A delicious, fully encased short crust pastry pie, served with Pomme Duchess Potato and braised red cabbage

Traditional Fish and Chips £17.95 (gf available)

Beer battered haddock served with skin on fries chips, peas, tartare sauce.

The Whitebridge Burger £17.95

2x 4oz beef patties in a rustic Pretzel bun, topped with back bacon, BBQ bourbon sauce and cheddar, Lettuce, tomato, red onion, served with skin on fries and slaw.

Chicken Caesar Salad £17.50 (gf available)

Pan seared chicken breast, Baby Gem lettuce, homemade croutons, White Anchovies, dressed with a Caesar dressing and shaved Parmesan

Tagliatelle Carbonara £16.50

A twist on a classic with bacon, Tagliatelle pasta and Parmesan

Macaroni Cheese £14.50 (v)

Served with a choice of garlic Ciabatta Bread or skin on fries.

SIDES £4.50

Skin on Fries (v, gf)
Beer Battered Onion Rings (v)
Macaroni Cheese (v)
Garlic Ciabatta Bread (v)
Mixed Salad (v) (vg available)

SAUCE MENU £3.00

Tomatin Whisky Cream
House Peppercorn
Red wine
Garlic Butter

We work closely with our suppliers to provide the best of local ingredients where possible. Our meat is sourced from Shaw's Fine Meats, our fruit, vegetables and dairy are also sourced locally to provide the best of what Scotland Scotland has to offer.

v: vegetarian vg: vegan gf: gluten free df: dairy free



THE WHITEBRIDGE HOTEL

DESSERTS - £8.95

Homemade Sticky Toffee Pudding

Toffee sauce and vanilla Arran Dairies ice cream.

Homemade Cheesecake of the day

Please ask your server

Homemade Lemmon Posset

Topped with a mixed berry coulis, served with homemade shortbread

Chocolate Tart (vg)

Served with a berry compote &

Trio of Arran Dairies Ice Cream

Three scoops of award winning Arran Dairy Ice Cream, choose from the following;
Vanilla, Chocolate, Strawberry, Raspberry Ripple & Tablet

Hot Drinks

Americano	£2.75
Cappuccino	£3.00
Flat White	£3.25
Latte	£3.25
Espresso	£2.40
Macchiato	£3.25
Hot Chocolate	£3.50

Pot of Tea	£2.50
Plantation Leaf Co Infusion Teas	£2.50

Liqueur Coffees £7.95
(Famous Grouse, Tia Maria, Cointreau, Baileys, Drambuie)

v: vegetarian vg: vegan gf: gluten free df: dairy free

